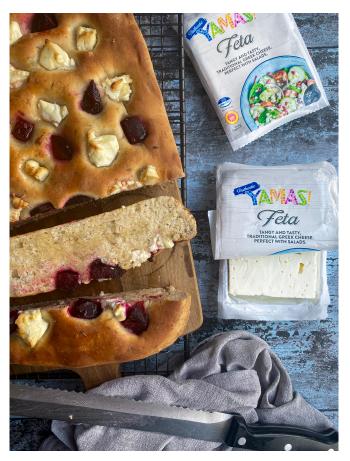# Feta & Beetroot Focaccia

Bread good, feta good, beetroot good, stick it all together and it's the best focaccia combination ever!

I could eat the whole thing to myself, warm straight out of the oven. But it's also amazing cold for a sandwich or just to tear up and dip into extra-virgin olive oil and balsamic vinegar.

Makes: 1

Prep Time: 5 minutes
Rest/Marinate Time: 0
Cooking Time: 1 hour

Dough Ingredients

• **5**00 g of strong bread flour.
• 1 tsp of dry thyme.
• 1 tsp of salt.
• 1 tbsp of honey.
• 1 tbsp of olive oil.
• 280 ml of milk.
• 7 g sachets of fast action yeast.

Topping Ingredients

• 70 g of feta, broken into little nuggets.
• 1 cooked beetroot, cut into small cubes.

Method

• First start by pouring the milk, yeast, olive oil and honey into a jug and give it a good mix, leave it to stand for 10 minutes.

• In a large bowl mix the flour, salt, thyme and make a well in the middle. Now pour in the yeast mix and combine with the flour using a fork. Then tip out the dough onto a worktop and knead for 10 minutes.

• Shape the dough in a large ball and place it back into the bowl. Cover with cling film and a tea towel. Leave in a warm place for anything between 2-3 hours or until doubled in size.

• Once the dough has doubled, get a rectangle roasting tin (20 cm x 25 cm) and drizzle with a little oil and rub all over. Now knock back the dough, pop into the tin and stretch/shape into the size of the tin. Cover again with cling film and a tea towel and leave till risen once again for another hour or till doubled in size.

• It's now time to make your focaccia. Press your fingers into the dough to make small pockets. Push the feta and beetroot into the holes, drizzle the top with a little extra-virgin olive and a sprinkling of flaky salt. Then into a preheated oven set at 200°C for 20 minutes. Once out of the oven and still hot give it another drizzle with oil. Cut up into whichever way you fancy and serve.